

INFORMATION DISCLOSURE STATEMENT BY APPLICANT	Application No.	10/563,314
	Filing Date	08-01-2006
	First Named Inventor	Siew Kim Lee
	Art Unit	1794
(Multiple sheets used when necessary)		Examiner Andrew E. Krause
SHEET 1 OF 2		Attorney Docket No. DAIRY88.015APC

U.S. PATENT DOCUMENTS

Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
	1	4,194,011	03-18-1980	Invernizzi et al.	
	2	4,885,183	12-05-1989	Strandholm et al.	
	3	6,217,917	04-17-2001	Bodor et al.	
	4	6,365,205	04-02-2002	Wahlgren	
	5	2001/0043967	11-22-2001	Vandeweghe et al.	

FOREIGN PATENT DOCUMENTS

Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T ¹
	6	DE 26 03 415	08-05-1976	Stauffer Chemical Co.		
	7	EP 0 709 034	10-24-2001	Societe des Produits Nestle S.A.		
	8	EP 1 020 120	05-26-2004	Kraft Foods North America, Inc.		
	9	GB 1 521 611	01-07-1976	Stauffer Chemical Company		

NON PATENT LITERATURE DOCUMENTS

Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ¹
	10	"Codex Standard for Cottage Cheese", Codex Standard 273, 1968, Pages 1-5	
	11	"Cottage Cheese Process", Dairy Processing Handbook Second Edition, 2003, Tetra Pak Processing Systems, ABS, Pages 339-341	
	12	DANNENBERG et al., "Reaction Kinetics of the Denaturation of Whey Proteins in Milk", Journal of Food Science, 1988, Vol. 53, No. 1, Pages 258-263	
	13	"Approximate pH of Foods and Food Products" http://www.cfsan.fda.gov/~comm/iacp-phs.html , FDA U.S. Food and Drug Administration, April 1, 2009, 3 pages	
	14	"Approximate pH of Foods and Food Products" http://www.cfsan.fda.gov/~comm/iacp-phs.html , FDA U.S. Food and Drug Administration, October 23, 2008, 13 pages	
	15	"Making Cottage Cheese at Home", Agricultural Network Information Center, 1977, 12 Pages	
	16	"Milk Protein" http://www.milkfacts.info/Milk%20Composition/protein.htm , Cornell University, June 15, 2011, 2 pages	

Examiner Signature	Date Considered
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*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

T¹ - Place a check mark in this area when an English language Translation is attached.

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SHEET 2 OF 2

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	17	"Skim Milk", http://www.nal.usda.gov/fnic/foodcomp/cgi-bin/list_nut_edit.pl , USDA Nutrient Data Laboratory, June 15, 2011	
	18	"USDA National Nutrient Database for Standard Reference", 2010, Pages 3	
	19	"Whole Milk", http://www.nal.usda.gov/fnic/foodcomp/cgi-bin/list_nut_edit.pl , USDA Nutrient Data Laboratory, June 14, 2011, 1 Page	
	20	KESSLER et al., "Thermal denaturation of whey proteins and its effect in dairy technology", Int. J. Biol. Macromol., June 1991, Vol. 13, Pages 165-173	
	21	LEE et al., "Impact of Gelation Conditions and Structural Breakdown on the Physical and Sensory Properties of Stirred Yogurts", Journal of Dairy Science, 2006, Vol. 89, Issue 7, Pages 2374-2385	
	22	LEE et al., "The effect of the pH at cooking on the properties of processed cheese spreads containing whey proteins", Food Chemistry, 2009, Vol. 115, Pages 1373-1380	
	23	Supplementary European Search Report for Application No. 04748837.4 dated May 11, 2011.	
	24	"USDEC Nutritional Information", http://www.usdec.org/Products/content.cfm?ItemNumber=82658&navItemNumber=82273 , December 3, 2009, 4 Pages	

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